



Estate Range Sauvignon Blanc 2024

main variety Sauvignon Blanc

vintage 2024

analysis alc: 13 | ph: 3.07 | rs: 1.7 | ta: 7.0

type White

producer Reyneke Wines

style Dry

winemaker Barbara Melck

taste Fruity

wine of Stellenbosch

body Light

tasting notes

A precise and expressive Sauvignon Blanc, showcasing purity of fruit and a distinctive sense of place. The nose is layered with lime, kiwi, blackcurrant, elderflower, and green papaya, underpinned by a flinty minerality. The palate is vibrant, with a tension between zesty acidity and a textured mid-palate. Fresh, focused, and complex, this wine lingers with a long, saline finish.

blend information

100% Sauvignon Blanc

about the harvest

The grapes were hand-harvested and cooled overnight.

in the cellar

The grapes are whole-bunch pressed and naturally settled. Fermentation occurred spontaneously in 300L oak barrels, followed by nine months of ageing on the lees in a combination of first-, second-, and third-fill oak. The finest barrels were carefully selected for this bottling. The wine received its first SO₂ addition only after racking from barrel prior to bottling.